

SECTION 8

SOUP KITCHENS

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Soup kitchens serve nutritious meals, without charge, to homeless, transient, and all other persons who come to the soup kitchen for a meal. The meals must be served on a regular basis in a clean, secure environment as a regular part of services. A soup kitchen must be a governmental agency or a not-for-profit organization that has a 501(C)(3) tax-exempt status or church affiliation. The physical facility must be safe and appropriate for storing and distributing donated food. Soup kitchens that are not homeless shelters must conduct public outreach and serve all needy persons. Services may not be restricted to a special population such as the elderly, children (except Kids' Cafes and other specified children feed program) or members. Residential treatment facilities and Senior Centers that serve congregate meals do not qualify for TEFAP.

Religious services or teachings cannot be a requirement of receiving meals at any soup kitchen that receives USDA food products and has a signed Memorandum of Agreement with a RA.

USDA FOOD PRODUCTS ARE SUPPLEMENTAL

Whatever its size, the soup kitchen must have the resources to provide clients with prepared meals by means other than government food products. USDA food products must be used as a supplement to these foods. Other sources may include food received from Food Banks, privately donated food, food drives or food purchased with monetary donations.

ELIGIBILITY

It is assumed anyone eating at a soup kitchen is income eligible and no certification or documentation of eligibility is required. The "And Justice For All" poster must be in plain view of all participants.

HOURS OF OPERATION

Serving hours and days must be posted on the outside of building.

MEAL COUNTS

Head or plate count must be taken at each served meal and then reported to the RA with total numbers for the month. Soup kitchens are not required to collect signatures or any other information on the recipient of a meal.

STORAGE

Soup kitchens must abide by the storage standards set by USDA, HCSS, Indiana Department of Public Health (IDPH) and county or local health departments. Refer to Section 5, Storage and Handling.

FOOD HANDLING AND MEAL PREPARATION

Special food handling requirements for soup kitchens include but are not limited to:

- ◆ plastic gloves must be worn at all times;
- ◆ use of non-porous countertops, preferably stainless steel;
- ◆ disinfecting all countertops and utensils (a cold water-bleach solution may be used);
- ◆ use of new or properly sanitized reusable food storage containers; plastic bags may not be reused;
- ◆ all food handlers must wash hands, wear disposable plastic gloves and cover their hair with hair nets;
- ◆ no smoking is allowed in food preparation area or eating area;
- ◆ shirt pockets must be emptied;
- ◆ jewelry or hats that could fall into the food must not be worn;
- ◆ the area must be free of any type of insect or other foreign matter that could contaminate the food;
- ◆ current inspection from local or State and/or County Board of Health (if applicable) must be posted.

The RA should contact local public health officials for more information on proper food handling, preparation procedures and standards for soup kitchens.